



## breakfast sandwiches

№ 22

- two poached eggs\* • bacon • ham
- cheddar cheese • black beans • avocado
- zookz chipotle sauce

№ 33

- two poached eggs\* • parmesan cheese
- feta cheese • fresh spinach • tomatoes
- fresh basil

№ 66

- two poached eggs\* • bacon
- cheddar cheese • tomatoes • green onions
- zookz zinger cream cheese sauce

## lunch sandwiches

№ 10

- turkey • parmesan cheese
- apples • cranberries • roasted almonds
- zookz sweet heat mustard sauce

№ 20

- turkey • bacon
- cheddar cheese • tomatoes • avocado
- zookz sweet heat mustard sauce

№ 25

- ham • cheddar cheese
- tomatoes • black beans • avocado
- zookz chipotle sauce

№ 26

- ham • bacon • tomatoes
- avocado • sliced potatoes • cheddar cheese
- zookz creamy picante buttermilk dressing

№ 40

- cheddar cheese • black beans
- tomatoes • avocado • sliced potatoes
- zookz creamy picante buttermilk dressing

## sweet sandwiches

№ 55

- peanut butter • nutella • bananas
- roasted almonds • powder sugar

## salads

№ 4

- mixed greens • chicken • bacon
- avocado • tomatoes • sliced eggs
- zookz creamy picante buttermilk dressing

№ 5

- mixed greens
- chicken • bacon • apples • cranberries
- shredded carrots • roasted almonds
- zookz creamy apple mustard dressing

№ 9

- kale • mandarin oranges • roasted almonds
- zookz sweet & sassy dressing
- add chicken 2.00

## refreshments

- fountain drinks
- fresh botanicals and teas
- fresh squeezed orange juice

## available in our cooler

- Bottle Soda
- Apple Juice
- Naked Juice
- Milk / Chocolate Milk
- Red Bull
- Arctic Sol Water 1 liter
- Arctic Sol Water 25 oz
- Fresh Fruit Cups
- Yogurt Parfait

*all sandwiches & salads are served all day*

\* Consuming raw or undercooked eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

[zookzsandwiches.com](http://zookzsandwiches.com)

### uptown

100 e. camelback rd.  
phoenix, az 85012



### downtown

1 n. 1st street  
phoenix, az 85004



### airport

SkyHarbor  
terminal 4, gate b8



## how zookz came to be...

I couldn't possibly talk about zookz without first introducing you to my grandmother, Berdjoui. She is the reason zookz came to be. Berdjoui raised my three siblings and me after our mom, her daughter, died unexpectedly when we were young. I was born in Egypt, but we grew up in Tripoli, Libya, right on the Mediterranean Sea, back when King Idris and the Italians were there. Tripoli was a very European city then — beautiful boutiques, restaurants, beaches. My childhood was wonderful, full of travel and adventure. Berdjoui, who spoke six languages and loved to travel, always returned from her trips with something for us.

It all started when Berdjoui returned from a trip to London. We met her at the airport and noticed that she was carrying a strange contraption. "What is that?" the four of us wanted to know. She explained to my three siblings and me that it was for us, and that with it she was going to make us the best sandwiches we had ever had. We were not excited. After all, the last time she returned from one of her trips, she brought us something we could really enjoy — the new Beatles album.

That same day, Berdjoui made us our very first zookz. She drizzled a slice of bread with olive oil and put it on one side of the contraption. She then made a hollow in the bread with the back of a tablespoon and cracked an egg into the hollow, topped it with shredded gruyère cheese, some prosciutto and another piece of bread that she also drizzled with olive oil. She then squeezed together the two sides of this new contraption and held it over a gas flame. The result was the most delicious sandwich I had ever tasted, enhanced by the smell of the toasted bread, olive oil and melting cheese. For me, it was the ultimate comfort food. I craved those sandwiches, but it wasn't just the sandwiches, it was the love that went into them.

I grew up in a family that was all about food. Whatever the problem, Berdjoui would say, "Let me make you something to eat and then we'll talk." I remember coming home after being out, no matter how late, Berdjoui would be waiting for me in the kitchen. "Sit, I'll make you a sandwich — tell me ... did you have fun tonight?" She would listen and ask questions. I would go to bed feeling so at peace with the world — my stomach and soul both full.

We asked Berdjoui a number of times what these sandwiches were called, but she didn't have a name for them. "How about the people you met in London who told you about them, what did they call them?" She didn't know, but she said that the minute she bit into one she knew she couldn't wait to share them with us. We named them "les sandwiches un peu comme ça and et comme ça" (French because that was our 1<sup>st</sup> language), which meant "the sandwiches a little like this and a little like that."

A few years later, I attended a summer camp with kids from all over the world. My roommate was from Australia. One day as I was telling her about the sandwiches she asked, "Are they round and toasted and look like a belly?" "Yes," I said, "Do you know them?" She said she did, "They are called Jaffles, and my friends and I love them!" I later met a woman from South Africa, and she too knew them as Jaffles.

I wanted to open a restaurant and share those "sandwiches un peu comme ça and comme ça" /"Jaffles" with the world, but there was no way I could open a restaurant with the hand-held toasting contraption my grandmother had used. I searched for years for an electric version of that device but never found one. Finally after many months of trial and error, I was able to develop my own electric version that has given birth to zookz.

zookz has been, and continues to be, the most enjoyable work I have ever done. My one regret is that Berdjoui isn't standing next to me in the kitchen. She would have so loved being a part of all this.

If you are reading this, then you are here at zookz...  
Welcome! We are so happy to see you!

*Carole*